

SECTION C

C-1 ITEM DESCRIPTION

ACR-U-02A UNITIZED GROUP RATION - HEAT & SERVE ASSEMBLY REQUIREMENTS

The Unitized Group Ration - Heat & Serve (UGR-H&S) 02 provides a breakfast and a lunch/dinner meal to 50 individuals. There are seven breakfast and fourteen lunch/dinner menus with each of the menus providing a Heat & Serve ration entrée.

Assembly of the UGR-H&S consists of three shipping containers (half tier per module); six shipping containers fit on one tier of a standard 40 by 48 pallet. There are four tiers per pallet. Within the shipping containers are cans, bottles, boxes and bags of food items, disposable meal trays, dining packets, and paper cups.

C-2 ASSEMBLY REQUIREMENTS

A. Components.

(1) Menu components. The components required for menu assembly shall be as specified in table I.

TABLE I. Menu components

Component	Reference
<u>Entrees</u>	
Beef chunks with noodles in sauce - tray pack	PCR-B-018
Beef chunks with noodles in sauce - polymeric tray	PCR-B-023
Beef patties in broth - tray pack	PCR-B-006
Beef patties in broth - polymeric tray	PCR-B-026
Beef strips with green peppers & gravy - tray pack	PCR-B-005
Beef strips with green peppers & gravy - polymeric tray	PCR-B-025
Beef stew - tray pack	PCR-B-019
Beef stew - polymeric tray	PCR-B-024
Chicken breast in gravy - tray pack	PCR-C-008
Chicken breast in gravy - polymeric tray	PCR-C-032
Chicken chow mein - tray pack	PCR-C-009
Chicken chow mein - polymeric tray	PCR-C-010
Chicken in teriyaki sauce with vegetables - tray pack	PCR-C-028A
Chicken in teriyaki sauce with vegetables - polymeric tray	PCR-C-033A
Chili with beans - tray pack	PCR-C-035A
Chili with beans - polymeric tray	PCR-C-034A
Cream gravy with ground beef - tray pack	PCR-C-042
Cream gravy with ground beef - polymeric tray	PCR-C-040
Eggs, scrambled - tray pack	PCR-E-002
Eggs, scrambled - polymeric tray	PCR-E-005
Eggs, scrambled, Western-style - tray pack	PCR-E-003
Eggs, scrambled, Western-style - polymeric tray	PCR-E-006
Ham slices in brine - tray pack	PCR-H-006
Ham slices in brine - polymeric tray	PCR-H-009
Hash, corned beef - tray pack	PCR-H-004
Hash, corned beef - polymeric tray	PCR-H-005
Lasagna with meat sauce - tray pack	PCR-L-002
Lasagna with meat sauce - polymeric tray	PCR-L-003
Meatballs in brown gravy - tray pack or polymeric tray	MIL-M-44479
Omelet with bacon and cheese - tray pack or polymeric tray	MIL-O-44248
Omelet with smoked sausage & potatoes - tray pack	PCR-O-0003
Omelet with smoked sausage links & potatoes - polymeric tray	PCR-O-006
Pasta & Italian sausage links in tomato sauce - tray pack	PCR-P-016
Pasta & Italian sausage links in tomato sauce - polymeric tray	PCR-P-017
Pork ribs in barbecue sauce - tray pack or polymeric tray	MIL-P-44465
Pork sausage links in brine - tray pack	PCR-P-003
Pork sausage links in brine - polymeric tray	PCR-P-015
Pork sausage in cream gravy - tray pack	PCR-P-013A
Pork sausage in cream gravy - polymeric tray	PCR-P-014A
Spaghetti with meatballs in sauce - tray pack or polymeric tray	MIL-S-44341

Turkey slices with gravy - tray pack or polymeric tray MIL-T-44237
 TABLE I. Menu components (cont'd)

Component	Reference
<u>Starches</u>	
Beans with rice and bacon - tray pack or polymeric tray	MIL-B-44478
Bread stuffing - tray pack	PCR-B-027A
Bread stuffing - polymeric tray	PCR-B-028A
Bun, hamburger, shelf stable (6/package)	MIL-B-44359
Cereal, rolled oats, instant, unflavored, individual servings - 1 oz. packets, 10 packets/box	ADCoP
Hominy grits, enriched, White, quick cooking, regular - 12 packets/box	A-A-20035
Mashed potatoes with brown gravy - tray pack	PCR-M-006
Mashed potatoes with brown gravy - polymeric tray	PCR-M-007
Pork and beans - tray pack or polymeric tray	MIL-P-44242C
Pork and beans - #10 can	U.S. Standards for Grades
Potatoes with bacon pieces in sauce - tray pack or polymeric tray	MIL-P-44239
Potatoes, diced in sauce - tray pack or polymeric tray	MIL-P-44234
Potatoes, sweet, glazed - tray pack or polymeric tray	MIL-P-44241
Potatoes, white, dehydrated	A-A-20032
Mashed, agglomerates - 56 oz. box	Type II, Style D
Rice, oriental style - tray pack or polymeric tray	MIL-R-44473
Rice, white - tray pack or polymeric tray	MIL-R-44274
Stuffing mix, chicken flavored w/vegetable seasoning - 24 oz. box	ADCoP
Waffles, shelf stable (18/package)	A-A-20234
Waffle, plain	Type I
Waffle, berry flavored with added blueberries	Type II
Waffle, apple cinnamon flavored	Type III
<u>Sauces</u>	
Hot sauce - 3 oz. bottle, Extra hot - 4x	Type II A-A-20097
Salsa/Picante, mild - 20 oz. bottle	ADCoP
Soy sauce - 10 oz. bottle, Fermented	Type I A-A-20087
<u>Vegetables</u>	
Beans, Green - #10 can	Type (a) or (b), Grade A or B U.S. Standards for Grades
Mixed Vegetables - #10 can	Type (a) or (b), Grade A or B U.S. Standards for Grades
Corn - #10 can	Type (b), Grade A or B U.S. Standards for Grades
Peas - #10 can	Type (a) or (b), Grade A U.S. Standards for Grades
Peas & Carrots - #10 can	Type (b), Grade A or B U.S. Standards for Grades
<u>Desserts</u>	
Apple dessert - tray pack or polymeric tray	MIL-A-44255
Blueberry dessert - tray pack or polymeric tray	MIL-B-44256
Cherry dessert - tray pack or polymeric tray	MIL-C-44269
Cakes and brownies - tray pack	PCR-C-036
Yellow cake w/chocolate crumb topping	Type I Flavor 1
Chocolate cake w/vanilla crumb topping	Type I Flavor 2
Marble cake w/toffee crumb topping	Type I Flavor 3
Devil's fudge cake w/coconut topping	Type I Flavor 4
Spice cake w/vanilla crumb topping	Type I Flavor 5
Coffee cake w/cinnamon crumb topping	Type I Flavor 6
Walnut tea cake	Type I Flavor 7
Brownie w/chocolate icing	Type II Flavor 1
Puddings, canned - #10 can	A-A-20051
Butterscotch	
Chocolate or milk chocolate	
Vanilla	

TABLE I. Menu components (cont'd)

Component	Reference
<u>Fruits and Juices</u>	
Applesauce - #10 can Color (a), Flavor (a) Type (b), Style (a), Grade A	U.S. Standards for Grades
Cranberry sauce - #300 can Style I, Grade A	U.S. Standards for Grades
Fruit cocktail, heavy syrup - #10 can Grade A	U.S. Standards for Grades
Fruit salad, tropical - #10 can Grades A or B	U.S. Standards for Grades
Peaches, heavy syrup - #10 can Style (c), Grade A or B	U.S. Standards for Grades
Pears, heavy syrup - #10 can Style (c), Grade A or B	U.S. Standards for Grades
Pineapple chunks, heavy syrup - #10 can Grade A or B	U.S. Standards for Grades
Juice, grape, instant, sweetened - 19 oz. can	MIL-J-43904
Juice, orange, instant - #2-1/2 can	MIL-J-35049
<u>Beverages</u>	
Beverage base powder with nutritive carbohydrate sweeteners & ascorbic acid - 19 oz. can	ADCoP
- Cherry	
- Grape	
- Lemonade	
- Orange	
- Pink Lemonade	
- Ice Tea requirements same as above in a 32 oz. container	
Cocoa beverage powder - 25 1 oz. packets/bag	A-A-20189
Coffee, roasted, ground, drip or universal grind - 13 oz. can	ADCoP
Coffees, flavored, instant, powdered - 25 1 oz. packets/bag Type II, Style A, Flavor 1 and Flavor 2	A-A-20336
Tea, black - 12 to 16 bags/box	A-A-20033
<u>Other food items</u>	
Catsup - 20 oz. plastic squeeze container Grade A	U.S. Standards for Grades
Cream substitute, dry, nondairy - 10 packets/bag	A-A-20043A
Jam/Jelly, Strawberry - 22 oz. plastic squeeze container	ADCoP
Jelly, Grape (Concord) - 22 oz. plastic squeeze container	ADCoP
Peanut butter and jelly (Twin pack) - 12 units/bag	ADCoP
Relish, pickle, sweet - 14.5 oz. plastic squeeze container Style (f), Type (a)(10), Grade A	U.S. Standards for Grades of Pickles
Syrup - 12 fl oz. plastic bottle, imitation, maple, regular, thick Type IV, Style A, Class 2	A-A-20124
<u>Disposables</u>	
Bag, plastic, general purpose (2 banded) - 1 each 1/	ADCoP
Cup, disposable cup (25/bag) - 3 each, Hot drink cup, 8 oz. Type I, Style A, Class 3	A-A-2577
Dining packets (25/bag) or banded - 2 each Type II (sand/tan components as applicable)	A-A-3012
Tray, mess, 5-Compartment (25/bag) - 2 each Class 3	A-A-52217

1/ Bags dimensions shall be approximately 33 inches in width by 40 inches in depth with a nominal thickness of 0.002 (\pm 0.00025 inch). The bags shall be clear in color.

2/ Size 9 1/8" x 9" x 3 1/4"

(2) Menu contents. The menu contents shall be as specified in table II.

TABLE II. Menu contents

STANDARD BREAKFAST ITEMS	
Food/Ingredient/Supplies	Issue per 50 Individuals
Coffee, Roasted, Ground	1 - 13 oz. can
Cocoa Beverage Powder	1 - bag in Menus 1,3,5,7
Coffees, Flavored, Instant, Powdered	1 - bag French vanilla (Menu 2,6) 1 - bag Mocha (Menu 4)
Tea Bags	1 - box
Creamers, Nondairy, 10 per bag	2 - bags
Tray, 5-Compartment, Paper, 25 per bag	2 - bags
Dining Packets, 25 per bag	2 - bags
Paper Cups, Green, 25 per bag	3 - bags
Trash Bags, banded 4 each	1 - package

UGR HEAT & SERVE-SHELF STABLE BREAKFAST MENU 1	
Food/Ingredient/Supplies	Issue per 50 Individuals
Juice, Grape, Instant	3 - 19 oz. cans
Peaches, Canned	2 - #10 cans
Hominy Grits, Instant, Individual pack	3 - boxes
Cream Gravy w/Ground Beef, Thermostabilized	3 - tray packs or polymeric trays
Omelet w/Bacon & Cheese, Thermostabilized	3 - tray packs or polymeric trays
Salsa/Picante, Chunky, Mild	3 - 20 oz. plastic squeeze bottles
Jam/Jelly, Strawberry	2 - 22 oz. plastic squeeze containers

UGR HEAT & SERVE-SHELF STABLE BREAKFAST MENU 2	
Food/Ingredient/Supplies	Issue per 50 Individuals
Juice, Orange, Instant	3 - #2-1/2 cans
Cake, Coffee w/Topping	3 - tray packs or polymeric trays
Ham Slices in Brine, Thermostabilized	3 - tray packs or polymeric trays
Potatoes, Diced in Sauce, Thermostabilized	3 - tray packs or polymeric trays
Eggs, Scram, Western, Thermostabilized	3 - tray packs or polymeric trays
Catsup	2 - 20 oz. plastic squeeze containers
Hot Sauce	2 - 3 oz. bottles
Jelly, Grape	2 - 22 oz. plastic squeeze containers

UGR HEAT & SERVE-SHELF STABLE BREAKFAST MENU 3

Food/Ingredient/Supplies	Issue per 50 Individuals
Juice, Orange, Instant	3 - #2-1/2 cans
Blueberry Dessert	2 - tray packs or polymeric trays
Hominy Grits, Instant, Individual pack	3 - boxes
Waffles, Shelf Stable, Type II, Berry Flavored w/added Blueberries, 18 per package	9 - packages
Omelet w/Sausages & Potatoes, Thermostabilized	3 - tray packs or polymeric trays
Syrup, Imitation, Maple	6 - 12 fl oz. plastic bottles
Pork Sausage Links, Thermostabilized	3 - tray packs or polymeric trays
Salsa/Picante, Chunky, Mild	3 - 20 oz. plastic squeeze bottles
Jam/Jelly, Strawberry	2 - 22 oz. plastic squeeze containers

UGR HEAT & SERVE-SHELF STABLE BREAKFAST MENU 4

Food/Ingredient/Supplies	Issue per 50 Individuals
Juice, Grape, Instant	4 - 19 oz. cans
Cake, Spice w/Topping	3 - tray packs or polymeric trays
Cream Gravy w/Ground Beef, Thermostabilized	3 - tray packs or polymeric trays
Eggs, Scram, Western, Thermostabilized	3 - tray packs or polymeric trays
Potatoes w/Bacon in Sauce, Thermostabilized	3 - tray packs or polymeric trays
Catsup	2 - 20 oz. plastic squeeze containers
Hot Sauce	2 - 3 oz. bottles
Jelly, Grape	2 - 22 oz. plastic squeeze containers

UGR HEAT & SERVE-SHELF STABLE BREAKFAST MENU 5

Food/Ingredient/Supplies	Issue per 50 Individuals
Juice, Orange, Instant	3 - #2-1/2 cans
Fruit Cocktail	2 - #10 cans
Waffles, Shelf Stable, Type I, Plain, 18 per package	9 - packages
Syrup, Imitation, Maple	6 - 12 fl oz. plastic bottles
Pork Sausage Links, Thermostabilized	3 - tray packs or polymeric trays
A. Omelet w/Bacon & Cheese, Thermostabilized - Army	3 - tray packs or polymeric trays - Army
B. Eggs, Scrambled, Thermostabilized - MC	3 - tray packs or polymeric trays - MC
Catsup	2 - 20 oz. plastic squeeze containers
Hot Sauce	2 - 3 oz. bottles
Jam/Jelly, Strawberry	2 - 22 oz. plastic squeeze containers

UGR HEAT & SERVE-SHELF STABLE BREAKFAST MENU 6

Food/Ingredient/Supplies	Issue per 50 Individuals
Juice, Grape, Instant	4 - 19 oz. cans
Cake, Coffee w/Topping	3 - tray packs or polymeric trays
Hominy Grits, Instant, Individual pack	3 - boxes
Eggs, Scram, Western, Thermostabilized	3 - tray packs or polymeric trays
Pork Sausage & Gravy, Thermostabilized	3 - tray packs or polymeric trays
Catsup	2 - 20 oz. plastic squeeze containers
Hot Sauce	2 - 3 oz. bottles
Jam/Jelly, Grape	2 - 22 oz. plastic squeeze containers

UGR HEAT & SERVE-SHELF STABLE BREAKFAST MENU 7

Food/Ingredient/Supplies	Issue per 50 Individuals
Juice, Orange, Instant	3 - #2-1/2 cans
Peaches, Canned	2 - #10 cans
Waffles, Shelf Stable, Type III, Apple Cinnamon Flavored, 18 per package	9 - packages
Omelet w/Sausages & Potatoes, Thermostabilized	3 - tray packs or polymeric trays
Syrup, Imitation, Maple	6 - 12 fl oz. plastic bottles
Hash, Corned Beef, Thermostabilized	3 - tray packs or polymeric trays
Salsa/Picante, Chunky, Mild	3 - 20 oz. plastic bottles
Jam/Jelly, Strawberry	2 - 22 oz. plastic squeeze containers

STANDARD LUNCH/DINNER ITEMS

Food/Ingredient/Supplies	Issue per 50 Individuals
Peanut Butter and Grape Jelly, Twin pack, 12 per bag, Menus 1,3,5,7,9,11,&13	2 - bags
Peanut Butter and Strawberry Jelly, Twin pack, 12 per bag, Menus 2,4,6,8,10,12,&14	2 - bags
Coffee, Roasted, Ground	1 - 13 oz. can
Hot Sauce	2 - 3 oz. bottles
Creamers, Nondairy, 10 per bag	2 - bags
Tray, 5-Compartment, Paper, 25 per bag	2 - bags
Dining Packets, 25 per bag	2 - bags
Paper Cups, Green, 25 per bag	3 - bags
Trash Bags, banded 4 each	1 - package

UGR HEAT & SERVE-SHELF STABLE LUNCH/DINNER MENU 1

Food/Ingredient/Supplies	Issue per 50 Individuals
Green Beans, Canned	3 - #10 cans
Cake, Spice w/Topping	3 - tray packs or polymeric trays
Applesauce, Canned	2 - #10 cans
Beverage Base, Powder, Lemonade	2 - 19 oz. cans
Lasagna in Meatsauce, Thermostabilized	6 - tray packs or polymeric trays

UGR HEAT & SERVE-SHELF STABLE LUNCH/DINNER MENU 2

Food/Ingredient/Supplies	Issue per 50 Individuals
Mixed Vegetables, Canned	3 - #10 cans
Cake, Yellow w/Topping	3 - tray packs or polymeric trays
Blueberry Dessert	2 - tray packs or polymeric trays
A. Stuffing Mix - Army	2 - 24 oz. boxes - Army
B. Bread stuffing - MC	3 - tray packs or polymeric trays - MC
Beverage Base, Powder, Ice Tea	2 - 32 oz. Containers
Cranberry Sauce, Canned	2 - #300 cans
Turkey Slices with Gravy, Thermostabilized	3 - tray packs or polymeric trays
Potatoes, Sweet	3 - tray packs or polymeric trays

UGR HEAT & SERVE-SHELF STABLE LUNCH/DINNER MENU 3

Food/Ingredient/Supplies	Issue per 50 Individuals
Corn, Canned	3 - #10 cans
Cake, Devil's Fudge w/Topping	3 - tray packs or polymeric trays
Apple Dessert, Thermostabilized	2 - tray packs or polymeric trays
Beverage Base, Powder, Orange	2 - 19 oz. cans
Pork Ribs, Boneless, Imitation, Flaked & Formed, in Barbecue Sauce, Thermostabilized	6 - tray packs or polymeric trays
Beans w/Rice & Bacon, Thermostabilized	3 - tray packs or polymeric trays

UGR HEAT & SERVE-SHELF STABLE LUNCH/DINNER MENU 4

Food/Ingredient/Supplies	Issue per 50 Individuals
A. Pork and Beans, Canned - Army	3 - #10 cans - Army
B. Pork and Beans, Thermostabilized - MC	3 - tray packs or polymeric trays - MC
Bun, Hamburger, Shelf Stable, 6 per package	9 - packages
Pudding, Canned, Vanilla, RTS	2 - #10 cans
Peaches, Canned, Slices	2 - #10 cans
Catsup	2 - 20 oz. plastic squeeze containers
Mustard, Prepared	2 - 8 oz. plastic squeeze containers
Relish, Pickle, Sweet	2 - 14-1/2 fl oz. plastic squeeze containers
Beef Patties in Broth, Thermostabilized	3 - tray packs or polymeric trays
Beverage Base, Powder, Lemonade	2 - 19 oz. cans

UGR HEAT & SERVE-SHELF STABLE LUNCH/DINNER MENU 5

Food/Ingredient/Supplies	Issue per 50 Individuals
Peas & Carrots, Canned	3 - #10 cans
Cake, Walnut Tea	3 - tray packs or polymeric trays
Pears, Canned, Slices	2 - #10 cans
Beverage Base, Powder, Grape	2 - 19 oz. cans
Chicken Chow Mein, Thermostabilized	3 - tray packs or polymeric trays
Rice, Oriental, Thermostabilized	3 - tray packs or polymeric trays
Soy Sauce	2 - 10 oz. bottles

UGR HEAT & SERVE-SHELF STABLE LUNCH/DINNER MENU 6

Food/Ingredient/Supplies	Issue per 50 Individuals
Green Beans, Canned	3 - #10 cans
Pudding, Butterscotch, Canned	2 - #10 cans
Peaches, Canned	2 - #10 cans
Beverage Base, Powder, Pink Lemonade	2 - 19 oz. cans
Spaghetti with Meatballs in Sauce, Thermostabilized	6 - tray packs or polymeric trays

UGR HEAT & SERVE-SHELF STABLE LUNCH/DINNER MENU 7

Food/Ingredient/Supplies	Issue per 50 Individuals
Soy Sauce	2 - 10 oz. bottles
Rice, White, Thermostabilized	3 - tray packs or polymeric trays
Corn, Canned	3 - #10 cans
Cake, Devil's Fudge w/Topping	3 - tray packs or polymeric trays
Cherry Dessert	2 - tray packs or polymeric trays

Beef Strips w/Green Peppers & Gravy, Thermostabilized	3 - tray packs or polymeric trays
Beverage Base, Powder, Ice Tea	2 - 32 oz. containers

UGR HEAT & SERVE-SHELF STABLE LUNCH/DINNER MENU 8

Food/Ingredient/Supplies	Issue per 50 Individuals
Mixed Vegetables, Canned	3 - #10 cans
Cake, Marble w/Topping	3 - tray packs or polymeric trays
Pineapple Chunks, Canned	2 - #10 cans
Beverage Base, Powder, Lemonade	2 - 19 oz. cans
Pasta & Italian Sausage, Thermostabilized	6 - tray packs or polymeric trays

UGR HEAT & SERVE-SHELF STABLE LUNCH/DINNER MENU 9

Food/Ingredient/Supplies	Issue per 50 Individuals
Corn, Canned	3 - #10 cans
Pudding, Chocolate, Canned	2 - #10 cans
Pears, Canned	2 - tray packs or polymeric trays
Beverage Base, Powder, Orange	2 - 19 oz. cans
Rice, White, Thermostabilized	3 - tray packs or polymeric trays
Chili Con Carne w/Beans, Thermostabilized	3 - tray packs or polymeric trays

UGR HEAT & SERVE-SHELF STABLE LUNCH/DINNER MENU 10

Food/Ingredient/Supplies	Issue per 50 Individuals
Peas, Canned	3 - #10 cans
Fruit Cocktail/Fruit Salad, Tropical (as applicable), Canned	2 - #10 cans
Beverage Base, Powder, Cherry	2 - 19 oz. cans
A. Potatoes, White, Dehydrated, Instant, Mashed - Army	1 - 56 oz. box - Army
B. Mashed potatoes w/brown gravy - MC	3 - tray packs or polymeric trays - MC
A. Stuffing Mix, Chicken Flavored - Army	2 - 24 oz. boxes - Army
B. Bread stuffing - MC	3 - tray packs or polymeric trays - MC
Cranberry Sauce, Canned	2 - #300 cans
Chicken Breast Meat in Gravy, Thermostabilized	6 - tray packs or polymeric trays

UGR HEAT & SERVE-SHELF STABLE LUNCH/DINNER MENU 11

Food/Ingredient/Supplies	Issue per 50 Individuals
Mixed Vegetables, Canned	3 - #10 cans
Cake, Walnut Tea	3 - tray packs or polymeric trays
Apple Dessert, Thermostabilized	2 - tray packs or polymeric trays
Beverage Base, Powder, Pink Lemonade	2 - 19 oz. cans
Beef Chunks w/Noodles, Thermostabilized	6 - tray packs or polymeric trays

UGR HEAT & SERVE-SHELF STABLE LUNCH/DINNER MENU 12

Food/Ingredient/Supplies	Issue per 50 Individuals
Corn, Canned	3 - #10 cans
Pudding, Butterscotch, Canned	2 - #10 cans
Fruit Cocktail/Fruit Salad, Tropical (as applicable), Canned	2 - #10 cans
Beverage Base, Powder, Ice Tea	2 - 32 oz. containers
Soy Sauce	2 - 10 oz. bottles
Rice, White, Thermostabilized	3 - tray packs or polymeric trays
Chicken Teriyaki w/Vegetables, Thermostabilized	3 - tray packs or polymeric trays

UGR HEAT & SERVE-SHELF STABLE LUNCH/DINNER MENU 13

Food/Ingredient/Supplies	Issue per 50 Individuals
Green Beans, Canned	3 - #10 cans
Cake, Coffee, w/Topping	3 - tray packs or polymeric trays
Peaches, Canned	2 - #10 cans
Beverage Base, Powder, Lemonade	2 - 19 oz. cans
Beef Stew, Thermostabilized	6 - tray packs or polymeric trays

UGR HEAT & SERVE-SHELF STABLE LUNCH/DINNER MENU 14

Food/Ingredient/Supplies	Issue per 50 Individuals
Peas & Carrots, Canned	3 - #10 cans
Cake, Devil's Fudge w/Topping	3 - tray packs or polymeric trays
Pears, Canned	2 - #10 cans
Beans with Rice & Bacon, Thermostabilized	3 - tray packs or polymeric trays
Beverage Base, Powder, Orange	2 - 19 oz. cans
Meatballs in Gravy, Thermostabilized	3 - tray packs or polymeric trays

SECTION D

D-1 PACKAGING

A. Menu assembly. Each of the menus (21 total) listed in table II should be packed as specified in D-3, A, and in accordance with table III.

B. Shipping container loading sequence. Each component of each assembled menu listed shall be loaded into a sized shipping container in the order indicated in table III. Abbreviations used are as follows:

CN=can
 CO=container

BT=bottle
 PG=package

BG=bag
 BX=box

PO=pouch

TABLE III. Loading sequence

UGR HEAT & SERVE-SHELF STABLE
 BREAKFAST MENU #1

1a	2a	3a
2 #10 CN Peaches 3 CN Grape Juice	3 BG Paper Cups 1 BG Dining Pkts 1 BG Cocoa Pkts 1 CN Coffee	3 CN Eggs
1b	2b	3b
3 BX Grits 2 CO Strawberry Jam 2 BT Salsa/Picante 1 BG Dining Pkts 1 PG Trash Bags	2 BG Trays 1 BX Tea Bags 2 BG Creamer	3 CN Cream GR. Beef

BREAKFAST MENU #2

1a	2a	3a
3 CN Potatoes	3 CN Eggs 1 BG Cappuccino Pkts	3 CN Ham Slices
1b	2b	3b
3 CN Orange Juice 1 BX Tea Bags 3 BG Paper Cups 1 BG Dining Pkts 1 CN Coffee	2 BG Trays 2 CO Grape Jelly 1 BG Dining Pkts	2 BT Hot Sauce 3 CN Cake 2 CO Catsup 2 BG Creamer 1 PG Trash Bags

BREAKFAST MENU #3

1a	2a	3a
3 CN Eggs 2 PG Waffles	3 CN Sausage Links 3 BX Grits 2 BG Creamer	2 BG Dining Pkts 2 CO Strawberry Jam 2 CN Blueberry Dessert
1b	2b	3b
3 CN Orange Juice 6 BT Syrup 1 CN Coffee 1 BG Cocoa Pkts 1 PG Trash Bags 1 BX Tea Bags	2 BG Trays 3 BG Paper Cups 3 BT Salsa/Picante	7 PG Waffles

BREAKFAST MENU #4

1a	2a	3a
3 CN Cream Gr. Beef	3 CN Potatoes w/Bacon	3 CN Eggs 1 BG Dining Pkts
1b	2b	3b
4 CN Grape Juice 2 CO Catsup 1 BG Cappuccino Pkts 1 CN Coffee 1 PG Trash Bags 1 BT Hot Sauce 1 BX Tea Bags	2 BG Trays 3 BG Paper Cups 2 CO Grape Jelly 2 BG Creamer	3 CN Cake 1 BG Dining Pkts

BREAKFAST MENU #5		
1a	2a	3a
1 CN Coffee 3 BG Paper Cups 1 BX Tea Bags 1 PG Trash Bags 2 BG Creamer 6 BT Syrup 2 BT Hot Sauce 2 CO Strawberry Jelly	7 PG Waffles	3 CN Eggs 1 PG Waffles
1b	2b	3b
2 #10 CN Fruit Cocktail 3 CN Orange Juice 2 CO Catsup 1 BG Cocoa Pkts	3 CN Sausage Links 1 PG Waffles	2 BG Trays 2 BG Dining Pkts

BREAKFAST MENU #6		
1a	2a	3a
3 CN Cake	3 CN Eggs 1 PG Trash Bags	3 CN Sausage & Gravy
1b	2b	3b
4 CN Grape Juice 3 BX Grits 1 BX Tea Bags 2 BG Creamer	2 BG Dining Pkts 1 BG Cappuccino Pkts 2 CO Grape Jelly 1 CN Coffee	2 BG Trays 3 BG Paper Cups 2 CO Catsup 1 BT Hot Sauce

BREAKFAST MENU #7		
1a	2a	3a
3 CN Eggs 1 BX Tea Bags 1 PG Waffles	3 CN Hash 1 PG Waffles 1 PG Trash Bags	7 PG Waffles
1b	2b	3b
2 #10 CN Peaches 3 CN Orange Juice 1 BG Cocoa Pkts 1 BG Dining Pkts 2 BG Creamer	6 BT Syrup 3 BT Salsa/Picante 3 BG Paper Cups 1 CN Coffee 2 CO Strawberry Jelly	2 BG Trays 1 BG Dining Pkts

LUNCH/DINNER MENU #1		
1a	2a	3a
4 CN Lasagna	2 CN Lasagna 2 BG Dining Pkts	2 #10 CN Applesauce 2 CN Beverage Base 1 CN Coffee 2 BT Hot Sauce 2 BG Creamer
1b	2b	3b
3 #10 CN Green Beans 2 BG Jelly Combo 1 PG Trash Bags	2 BG Trays 3 BG Paper Cups	3 CN Cake

LUNCH/DINNER MENU #2A - Army		
1a	2a	3a
3 CN Cake 1 CN Blueberry Dessert	3 CN Sweet Potatoes 1 BG Dining Pkts	2 BX Stuffing Mix 1 BG Dining Pkts 1 CN Coffee 1 CO Beverage Base
1b	2b	3b

3 #10 CN Mixed Vegetable 2 BG Jelly Combo 2 CN Cranberry Sauce 2 BT Hot Sauce 1 PG Trash Bags 2 BG Creamer	2 BG Trays 3 BG Paper Cups 1 CO Beverage Base	3 CN Turkey Slices 1 CN Blueberry Dessert
LUNCH/DINNER MENU #2B - MC		
1a	2a	3a
3 CN Cake 1 CN Blueberry Dessert	3 CN Sweet Potatoes 1 BG Dining Pkts 2 BG Paper Cups	3 CN Bread Stuffing 1 BG Dining Pkts
1b	2b	3b
3 #10 CN Mixed Vegetable 2 BG Jelly Combo 2 CN Cranberry Sauce 2 BG Creamer 1 PG Trash Bags	2 BG Trays 2 BT Hot Sauce 2 CO Beverage Base 1 CN Coffee 1 BG Paper Cups	3 CN Turkey Slices 1 CN Blueberry Dessert

LUNCH/DINNER MENU #3		
1a	2a	3a
3 CN Cake 1 CN Apple Dessert	1 CN Apple Dessert 3 CN Beans w/Rice	2 CN Pork Ribs 2 CN Beverage Base 1 CN Coffee 2 BG Paper Cups
1b	2b	3b
3 #10 CN Corn 2 BG Jelly Combo 2 BT Hot Sauce 2 BG Creamer 1 PG Trash Bags	2 BG Trays 2 BG Dining Pkts 1 BG Paper Cups	4 CN Pork Ribs

LUNCH/DINNER MENU #4A - Army		
1a	2a	3a
3 CN Beef Patties 1 BG Dining Pkts	1 #10 CN Pork & Beans 2 CO Catsup 2 CO Mustard 2 CO Relish 1 BG Dining Pkts 2 BT Hot Sauce 2 CN Beverage Base 1 CN Coffee	2 #10 CN Peaches 1 #10 CN Pork & Beans
1b	2b	3b
2 #10 CN Pudding 1 #10 CN Pork & Beans 2 BG Jelly Combo 1 PG Trash Bags 2 BG Creamers	2 BG Trays 3 BG Paper Cups	9 PG Hamburger Buns

LUNCH/DINNER MENU #4B - MC		
1a	2a	3a
3 CN Beef Patties 2 BG Jelly Combo	3 CN Pork & Beans 1 PG Hamburger Buns 2 BT Hot Sauce	2 #10 CN Peaches 2 BG Dining Pkts
1b	2b	3b
2 #10 CN Pudding 2 CN Beverage Base 2 CO Catsup 2 CO Relish 1 CN Coffee 1 PG Trash Bags 2 BG Creamers	2 BG Trays 3 BG Paper Cups 2 CO Mustard	8 PG Hamburger Buns

LUNCH/DINNER MENU #5		
1a	2a	3a
3 CN Cake 1 CN Chic. Chow Mein	1 CN Chic. Chow Mein 1 BG Dining Pkts 1 BG Jelly Combo 2 CN Beverage Base 1 CN Coffee 2 BT Hot Sauce	1 #10 CN Pears 1 #10 CN Peas & Carrots 1 BG Jelly Combo 1 BG Dining Pkts
1b	2b	3b
2 #10 CN Peas & Carrots 1 #10 CN Pears 2 BT Soy Sauce 2 BG Creamer 1 PG Trash Bags	2 BG Trays 3 BG Paper Cups	3 CN Oriental Rice 1 CN Chic. Chow Mein

LUNCH/DINNER MENU #6		
1a	2a	3a
4 CN Spaghetti	1 #10 CN Pudding 2 #10 CN Peaches	1 #10 CN Green Beans 1 BG Dining Pkts 2 CN Beverage Base 1 CN Coffee 2 BT Hot Sauce
1b	2b	3b
2 #10 CN Green Beans 1 #10 CN Pudding 2 BG Jelly Combo 2 BG Creamer 1 PG Trash Bags	2 BG Trays 3 BG Paper Cups	2 CN Spaghetti 1 BG Dining Pkts

LUNCH/DINNER MENU #7		
1a	2a	3a
3 CN Rice 1 CN Cake	3 CN Beef strips	2 BG Dining Pkts 1 CN Coffee 2 BT Hot Sauce 2 BT Soy Sauce 2 CO Beverage Base
1b	2b	3b
3 #10 CN Corn 2 BG Jelly Combo 2 BG Creamer 1 PG Trash	2 BG Trays 3 BG Paper Cups	2 CN Cherry Dessert 2 CN Cake

LUNCH/DINNER MENU #8		
1a	2a	3a
3 #10 CN Mixed Vegetable 1 PG Trash Bags 2 BT Hot Sauce	2 #10 CN Pineapple 1 BG Dining Pkts 1 CN Coffee 1 BG Jelly Combo	2 CN Pasta/Italian Saug 2 CN Cake
1b	2b	3b
2 CN Pasta/Italian Saug 2 CN Beverage Base 1 BG Jelly Combo 2 BG Creamer	2 CN Pasta/Italian Saug 1 CN Cake 1 BG Dining Pkts	2 BG Trays 3 BG Paper Cups

LUNCH/DINNER MENU #9		
1a	2a	3a
2 CN Rice 2 BG Dining Pkts	1 #10 CN Pudding 2 CN Beverage Base 1 CN Coffee 2 BG Jelly Combo 2 BG Creamer	2 #10 CN Pears 1 #10 CN Pudding 2 BT Hot Sauce
1b	2b	3b
3 #10 CN Corn 1 PG Trash Bags	2 BG Trays 3 BG Paper Cups	3 CN Chili 1 CN Rice

LUNCH/DINNER MENU #10A - Army		
1a	2a	3a
4 CN Chicken Breast	2 #10 CN Fruit Cocktail/ Fruit Salad (as applicable) 1 CN Coffee 2 CN Beverage Base 2 BT Hot Sauce 2 BG Creamer	2 BX Stuffing Mix 1 BX Potatoes, White 2 BG Jelly Combo
1b	2b	3b
3 #10 CN Peas 1 PG Trash Bags	2 BG Trays 3 BG Paper Cups 2 CN Cranberry Sauce	2 CN Chicken Breast 2 BG Dining Pkts

LUNCH/DINNER MENU #10B - MC		
1a	2a	3a
4 CN Chicken Breast	2 #10 CN Fruit Cocktail/ Fruit Salad (as applicable) 1 CN Coffee 2 BT Hot Sauce 2 BG Creamer 1 PG Trash Bags 2 BG Dining Pkts	3 CN Bread Stuffing 1 CN Mashed Potatoes
1b	2b	3b
3 #10 CN Peas 2 BG Jelly Combo 2 CN Cranberry Sauce	2 CN Beverage Base 3 BG Paper Cups 2 BG Trays	2 CN Mashed Potatoes 2 CN Chicken Breast

LUNCH/DINNER MENU #11		
1a	2a	3a
3 CN Cake 1 CN Apple Dessert	4 CN Beef Chunks	2 BG Dining Pkts 2 CN Beverage Base 1 CN Coffee 2 BT Hot Sauce 2 BG Creamer
1b	2b	3b
3 #10 CN Mixed Vegetable 2 BG Jelly Combo 1 PG Trash Bags	2 BG Trays 3 BG Paper Cups	2 CN Beef Chunks 1 CN Apple Dessert

LUNCH/DINNER MENU #12		
1a	2a	3a
3 CN Rice 1 CN Chicken Teriyaki	2 #10 CN Pudding 1 #10 CN Fruit Cocktail/ Fruit Salad (as applicable)	1 #10 CN Fruit Cocktail/ Fruit Salad (as applicable) 2 CO Beverage Base 1 CN Coffee 1 BG Dining Pkts 2 BT Hot Sauce
1b	2b	3b
3 #10 CN Corn 2 BG Jelly Combo 2 BG Creamer 1 PG Trash Bags	2 BG Trays 3 BG Paper Cups	2 CN Chicken Teriyaki 1 BG Dining Pkts 2 BT Soy Sauce

LUNCH/DINNER MENU #13		
1a	2a	3a
4 CN Beef Stew	2 CN Beef Stew 2 BG Dining Pkts	2 #10 CN Peaches 2 CN Beverage Base 1 CN Coffee 2 BT Hot Sauce 2 BG Creamer
1b	2b	3b
3 #10 CN Green Beans 2 BG Jelly Combo 1 PG Trash Bags	2 BG Trays 3 BG Paper Cups	3 CN Cake

LUNCH/DINNER MENU #14		
1a	2a	3a
3 CN Cake 1 CN Beans & Rice	2 CN Beans & Rice 2 BG Dining Pkts	2 #10 CN Pears 2 CN Beverage Base 1 CN Coffee 2 BG Creamer 2 BT Hot Sauce
1b	2b	3b
3 #10 CN Peas & Carrots 2 BG Jelly Combo 1 PG Trash Bags	2 BG Trays 3 BG Paper Cups	3 CN Meatballs

C. Unit packaging. Components shall be packaged in accordance with applicable documents as referenced in table I.

D. Intermediate packaging.

(1) Packets. Packets of cream substitute and peanut butter & jelly combination shall be packaged in intermediate bags in accordance with applicable documents or as referenced in table I.

(2) Dining packets, meal trays, and paper cups. Fifty dining packets, 50 meal trays and 75 paper cups shall be packaged in quantities of 25 each. Dining packets shall be oriented in one direction in a loose-fitting intermediate bag so as to have the flexibility to be packed in available space within the shipping container.

D-2 LABELING

A. Shipping containers. Shipping containers used for the UGR shall be marked in accordance with DPSC Form 3556, Marking Instructions for Shipping Cases, Sacks, and Palletized/Containerized Loads of Perishable and Semiperishable Subsistence, and as specified in the contract. The color of the dinner menu labels shall conform to 34491, 34504, 34516, or 34518 of FED-STD-595. The color of the breakfast menu labels shall conform to 30450, 33531, or 33617 of FED-STD-595. Height of characters on labels shall be 3/8 inch (\pm 1/8 inch). Labels shall be permanently affixed with water-resistant label adhesive.

D-3 PACKING

A. Packing.

(1) UGR. Each complete menu shall be assembled into three shipping containers using the suggested loading sequence specified in table IV. However, because of the number of non-developmental components in the UGR and the variety of packaging available from different manufacturers of the same product, it may be necessary to move a product from one compartment to another where space is more available. Each shipping container shall be fabricated in accordance with style RSC, grade V3c of ASTM D 5118, Standard Practice for Fabrication of Fiberboard Shipping Boxes. The inside dimensions of the shipping container shall be 23 3/4 inches in length, 13 1/4 inches in width and 8 3/4 inches in depth (see table IV for appropriate container size). Each shipping container shall be fitted with two V3c partitions in accordance with figures 1 and 3. Kraft paper dunnage as specified in A-A-203, Paper, Kraft, Untreated, shall be used to fill voids and immobilize menu components. Shipping containers shall be free from evidence of rodent or insect infestation. Shipping containers may be assembled by either stitching, gluing, or taping. Each container shall be sealed (including the bottom) in accordance with methods B or C of ASTM D 1974, Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Shipping Containers. If the shipping container is assembled by stitching, a paperboard pad shall be used on the bottom of the box.

(2) Partitions. Each shipping container shall be fitted with two partitions fabricated from the same fiberboard as the box. The center panel of each partition shall meet at the center of the box to divide the box into two equal compartments (cell "A" and "B"). The end panels of the partitions shall butt together at each end of the box (see figure 1). The partitions shall be full depth partitions and fabricated according to figure 3.

D-4 UNITIZATION

A. Unit loads. Shipping containers shall be arranged in unit loads on a 40 x 48 inch or 48 x 40 inch double-wing partial 4-way entry commercial wood pallet. A 40 x 48 inch commercial fiberboard pad shall be positioned on the pallet before loading. Each prepared load shall be bonded with shrink or stretch film. When shrink or stretch film is used, it must be applied low enough on the pallet to bond the load to the pallet. When stretch wrap is used, the pallet load shall be weather protected by placing a short pallet bag or plastic shroud over the top of the load after the completion of the first (bottom to top) wrap. Unit load dimensions shall not exceed 43 inches in length, 52 inches in width, and 54 inches in height or 52 inches in length, 43 inches in width, and 54 inches in height.

D-5 MARKING

A. Menu marking. The three boxes comprising one menu shall be positioned on the pallet side by side and marked in sequence so that the menu can be identified as one unit (two, three box menu units to a tier). Using either labels or stencils on the top panel, with characters at least 2 inches high, the boxes shall be identified as "BOX 1", "BOX 2", and "BOX 3". The characters shall be oriented so as to be readable when facing the marked end panel.

B. Unit loads. In addition to DPSC Form 3556 marking requirements, all unit loads containing the same menu will be identified with the largest characters possible, in a permanent contrasting color. Marking shall be as follows:

UGR	Heat & Serve	"L/D" (LUNCH/DINNER)	MEAL
		or	NUMBER
		and	

"B" (BREAKFAST)

"No

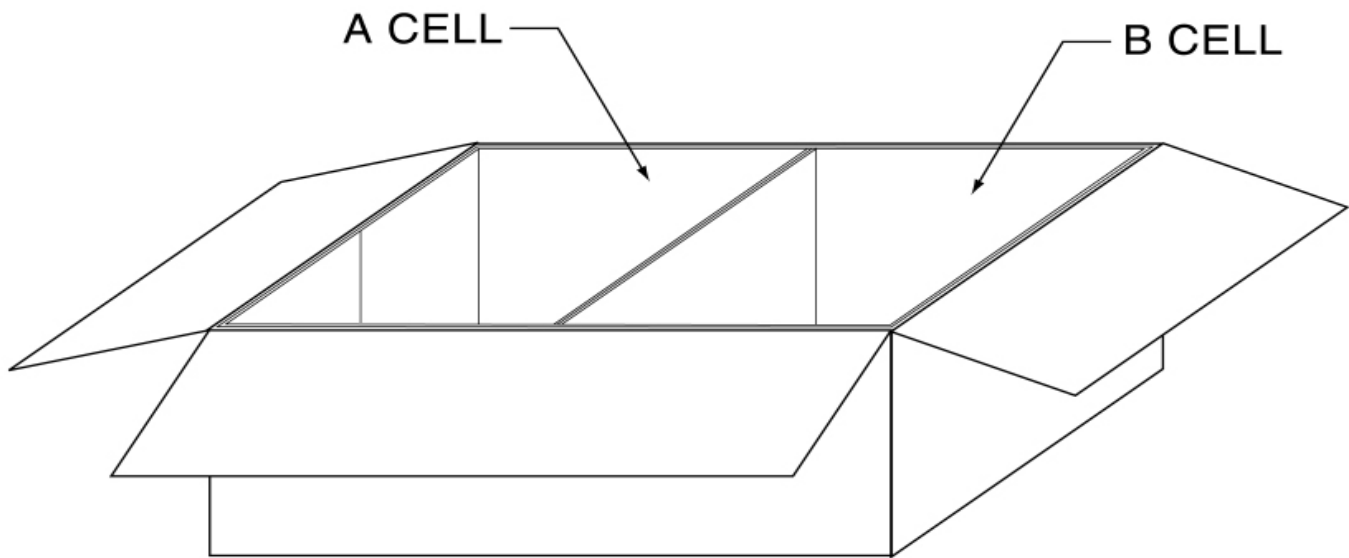


FIGURE 1
 SHIPPING CONTAINER WITH PARTITIONS

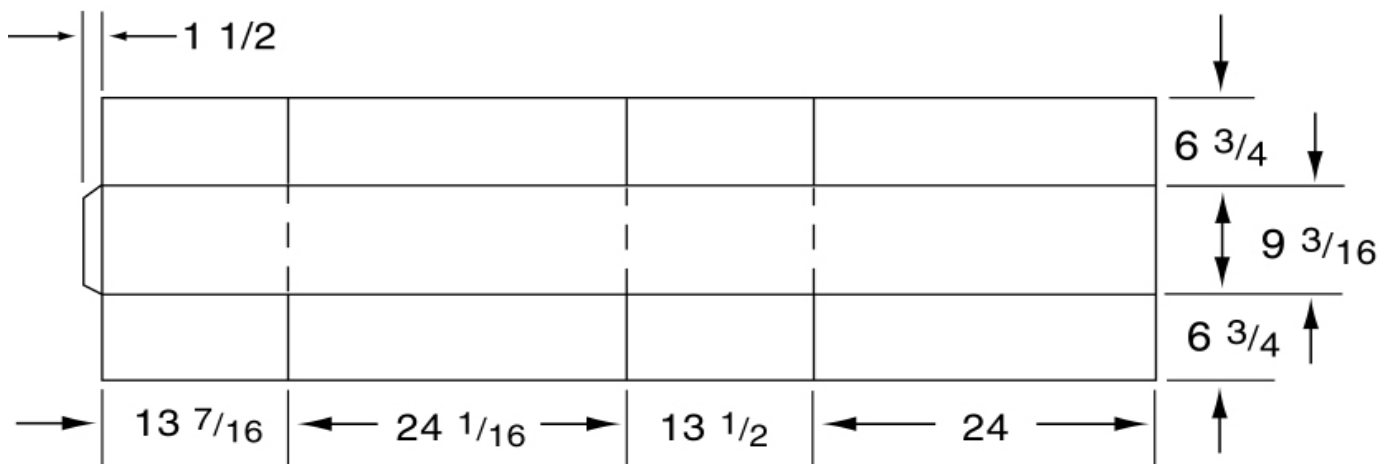


FIGURE 2
 STYLE RSC FIBERBOARD
 (SIZE: $23 \frac{3}{4} \times 13 \frac{3}{16} \times 8 \frac{3}{4}$ I.D.)

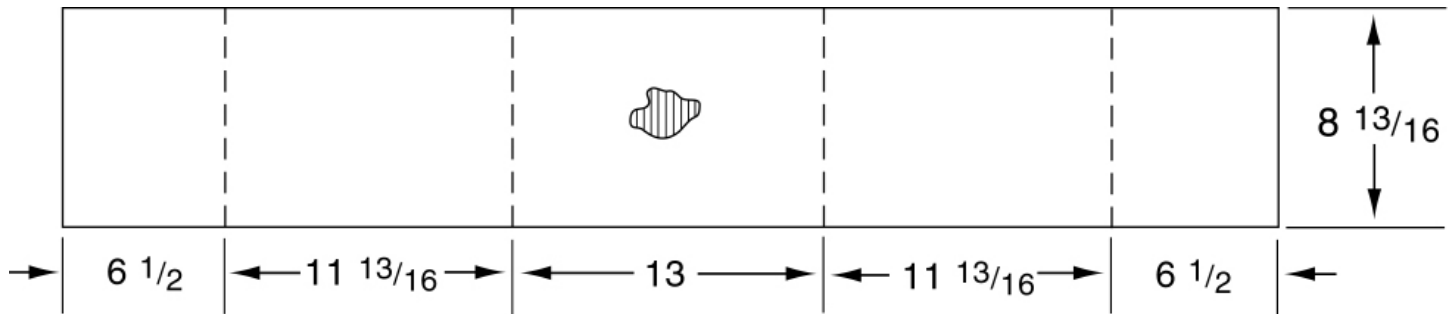


FIGURE 3

SHIPPING CONTAINER PARTITIONS
(2 REQUIRED)

SECTION E INSPECTION AND ACCEPTANCE

The following quality assurance criteria, utilizing ANSI/ASQC Z1.4-1993, Sampling Procedures and Tables for Inspection by Attributes, are required. When required, the manufacturer shall provide the certificate(s) of conformance to the appropriate inspection activity. Certificate(s) of conformance not provided shall be cause for rejection of the lot.

A. Definitions.

(1) Critical defect. A critical defect is a defect that judgment and experience indicate would result in hazardous or unsafe conditions for individuals using, maintaining, or depending on the item; or a defect that judgment and experience indicate is likely to prevent the performance of the major end item, i.e., the consumption of the ration.

(2) Major defect. A major defect is a defect, other than critical, that is likely to result in failure, or to reduce materially the usability of the unit of product for its intended purpose.

(3) Minor defect. A minor defect is a defect that is not likely to reduce materially the usability of the unit of product for its intended purpose, or is a departure from established standards having little bearing on the effective use or operation of the unit.

B. Packaging examination.

(1) UGR - assembled menus. The assembled UGR menus shall be examined for the defects specified in table IV. The lot size shall be expressed in assembled menus (3 shipping containers per menu). The sample unit shall be one fully assembled menu. The inspection level shall be S-2 and the AQL, expressed in terms of defects per hundred units shall be 2.5 for major defects and 4.0 for minor defects. Five completely assembled menus (consisting of 3 shipping containers per menu) shall be randomly selected from the lot and examined for critical defects. The finding of a critical defect shall be cause for rejection of the lot.

TABLE IV. UGR defects

Category			Defect
<u>Critical</u>	<u>Major</u>	<u>Minor</u>	
1			Any canned food component leaking or damaged so as to expose contents.
	101		Bottled components that are leaking.
	102		Boxed products damaged or leaking.
	103		Pouched products damaged or leaking.
	104		Presence of rodent or insect infestation.
	105		Shipping container not as specified.
	106		Markings, labels, not as specified.
	107		Shipping container not closed as specified.
	108		Component item missing.
		201	More than 5% of the quantity of any disposable is crushed or damaged so as to be unusable.
		202	Dunnage or box partitions not as specified.
		203	Intermediate bag has tear or open at seam.

(2) Unit load inspection. The unit loads shall be inspected for the defects listed below. The lot size shall be expressed in units of unitized or containerized unit loads. The sample unit shall be one unitized or containerized unit load. The inspection level shall be S-4 and the AQL, expressed in terms of defects per hundred units, shall be 4.0.

TABLE V. Unit load defects

Category	Defect
<u>Major</u>	
101	Pallet or pad material not as specified.
102	Pallet or pad missing.
103	Pallet or pad size not as specified.
104	Pallet type not as specified.
105	Bonding method missing, broken, or not as specified.
106	Load dimensions exceeded.
107	Marking missing, incorrect, or illegible.

SECTION J REFERENCE DOCUMENTS

DSCP FORMS

DPSC FORM 3556 Marking Instructions for Shipping Cases, Sacks and Palletized/Containerized Loads of Perishable and Semiperishable Subsistence

FEDERAL STANDARD

FED-STD-595 - Colors Used in Government Procurement

NON-GOVERNMENTAL STANDARDS

AMERICAN SOCIETY FOR QUALITY CONTROL (ASQC)

ANSI/ASQCZ1.4-1993 - Sampling Procedures and Tables for Inspection by Attributes

AMERICAN SOCIETY FOR TESTING AND MATERIALS (ASTM)

D 1974 - Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Shipping Containers

D 5118 - Standard Practice for Fabrication of Fiberboard Shipping Boxes